

Ma Angeles FernÃ¡ndez

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

1,688
citations

304743

22
h-index

289244

40
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all docs

48
docs citations

48
times ranked

2345
citing authors

#	ARTICLE	IF	CITATIONS
1	Combining vegetable oils and bioactive compounds via inverse vulcanization for antioxidant and antimicrobial materials. <i>Polymer Testing</i> , 2022, 109, 107546.	4.8	10
2	Evolution of Physicochemical Parameters during the Thermal-Based Production of Água-mel, a Traditional Portuguese Honey-Related Food Product. <i>Molecules</i> , 2022, 27, 57.	3.8	2
3	High-Throughput Method for Wide-Coverage and Quantitative Phenolic Fingerprinting in Plant-Origin Foods and Urine Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7796-7804.	5.2	4
4	Mechanistic Insights into Alzheimer's Disease Unveiled through the Investigation of Disturbances in Central Metabolites and Metabolic Pathways. <i>Biomedicines</i> , 2021, 9, 298.	3.2	10
5	Potential of Ultraviolet-Visible Spectroscopy for the Differentiation of Spanish Vinegars According to the Geographical Origin and the Prediction of Their Functional Properties. <i>Foods</i> , 2021, 10, 1830.	4.3	8
6	Multicompartmental High-Throughput Metabolomics Based on Mass Spectrometry. <i>Neuromethods</i> , 2021, , 189-198.	0.3	0
7	Recommendations and Best Practices for Standardizing the Pre-Analytical Processing of Blood and Urine Samples in Metabolomics. <i>Metabolites</i> , 2020, 10, 229.	2.9	71
8	Volatile Profiling of Strawberry Fruits Cultivated in a Soilless System to Investigate Cultivar-Dependent Chemical Descriptors. <i>Foods</i> , 2020, 9, 768.	4.3	12
9	Fatty Acid Profiling for the Authentication of Iberian Hams According to the Feeding Regime. <i>Foods</i> , 2020, 9, 149.	4.3	14
10	Multi-Chemical Profiling of Strawberry as a Traceability Tool to Investigate the Effect of Cultivar and Cultivation Conditions. <i>Foods</i> , 2020, 9, 96.	4.3	21
11	Assessment of Virgin Olive Oil Adulteration by a Rapid Luminescent Method. <i>Foods</i> , 2019, 8, 287.	4.3	19
12	Characterization and Differentiation of Spanish Vinegars from Jerez and Condado de Huelva Protected Designations of Origin. <i>Foods</i> , 2019, 8, 341.	4.3	5
13	Simple and Efficient Green Extraction of Steviol Glycosides from <i>Stevia rebaudiana</i> Leaves. <i>Foods</i> , 2019, 8, 402.	4.3	13
14	High-Throughput Metabolomics Based on Direct Mass Spectrometry Analysis in Biomedical Research. <i>Methods in Molecular Biology</i> , 2019, 1978, 27-38.	0.9	6
15	Combination of vintage and new-fashioned analytical approaches for varietal and geographical traceability of olive oils. <i>LWT - Food Science and Technology</i> , 2019, 111, 99-104.	5.2	15
16	Metabolomics: An Emerging Tool for Wine Characterization and the Investigation of Health Benefits. , 2019, , 315-350.		5
17	Combination of complementary data mining methods for geographical characterization of extra virgin olive oils based on mineral composition. <i>Food Chemistry</i> , 2018, 261, 42-50.	8.2	42
18	High-Throughput Direct Mass Spectrometry-Based Metabolomics to Characterize Metabolite Fingerprints Associated with Alzheimer's Disease Pathogenesis. <i>Metabolites</i> , 2018, 8, 52.	2.9	19

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19	Optimization of Growth and Carotenoid Production by <i>Haloferax mediterranei</i> Using Response Surface Methodology. <i>Marine Drugs</i> , 2018, 16, 372.	4.6	33
20	Mass Spectrometry-Based Metabolomic Multiplatform for Alzheimer's Disease Research. <i>Methods in Molecular Biology</i> , 2018, 1750, 125-137.	0.9	7
21	An Overview on the Importance of Combining Complementary Analytical Platforms in Metabolomic Research. <i>Current Topics in Medicinal Chemistry</i> , 2018, 17, 3289-3295.	2.1	28
22	Metabolomics in Alzheimer's disease: The need of complementary analytical platforms for the identification of biomarkers to unravel the underlying pathology. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1071, 75-92.	2.3	64
23	Direct infusion mass spectrometry for metabolomic phenotyping of diseases. <i>Bioanalysis</i> , 2017, 9, 131-148.	1.5	75
24	Application of Targeted Metabolomics to Investigate Optimum Growing Conditions to Enhance Bioactive Content of Strawberry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9559-9567.	5.2	19
25	Investigation of the effect of genotype and agronomic conditions on metabolomic profiles of selected strawberry cultivars with different sensitivity to environmental stress. <i>Plant Physiology and Biochemistry</i> , 2016, 101, 14-22.	5.8	51
26	Influence of cultivar and culture system on nutritional and organoleptic quality of strawberry. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 866-875.	3.5	42
27	Nutritional and Nutraceutical Quality of Strawberries in Relation to Harvest Time and Crop Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5749-5760.	5.2	34
28	EFFECT OF TIME AND STORAGE CONDITIONS ON MAJOR VOLATILE COMPOUNDS OF ZALEMA WHITE WINE. <i>Journal of Food Quality</i> , 2011, 34, 100-110.	2.6	20
29	Effect of storage on the phenolic content, volatile composition and colour of white wines from the varieties Zalema and Colombar. <i>Food Chemistry</i> , 2009, 113, 530-537.	8.2	72
30	Phenolics composition in <i>Erica</i> sp. differentially exposed to metal pollution in the Iberian Southwestern Pyritic Belt. <i>Bioresource Technology</i> , 2009, 100, 446-451.	9.6	48
31	Comparison of the effectiveness of solid-phase and ultrasound-mediated liquid-liquid extractions to determine the volatile compounds of wine. <i>Talanta</i> , 2008, 76, 929-935.	5.5	36
32	Multivariate Statistical Analysis of the Color-Anthocyanin Relationships in Different Soilless-Grown Strawberry Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2735-2741.	5.2	22
33	Assessment of the Differences in the Phenolic Composition of Five Strawberry Cultivars (<i>Fragaria ananassa</i> Duch.) Grown in Two Different Soilless Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1846-1852.	5.2	48
34	PHYSICOCHEMICAL CHARACTERISTICS AND MINERAL CONTENT OF STRAWBERRIES GROWN IN SOIL AND SOILLESS SYSTEM. <i>Journal of Food Quality</i> , 2007, 30, 837-853.	2.6	27
35	Effects of prefermentative skin contact conditions on colour and phenolic content of white wines. <i>Journal of Food Engineering</i> , 2007, 78, 238-245.	5.2	57
36	Phenolic composition of white wines with a prefermentative maceration at experimental and industrial scale. <i>Journal of Food Engineering</i> , 2007, 80, 327-335.	5.2	43

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37	The effect of time and storage conditions on the phenolic composition and colour of white wine. Food Research International, 2006, 39, 220-229.	6.2	125
38	Acid-base equilibria of biacetylmonoxime-isonicotinoylhydrazone. Journal of Analytical Chemistry, 2006, 61, 393-395.	0.9	3
39	Colour of Amontillado wines aged in two oak barrel types. European Food Research and Technology, 2006, 224, 321-327.	3.3	8
40	Contribution to the study of avocado honeys by their mineral contents using inductively coupled plasma optical emission spectrometry. Food Chemistry, 2005, 92, 305-309.	8.2	60
41	Multivariate Correlation between Color and Mineral Composition of Honeys and by Their Botanical Origin. Journal of Agricultural and Food Chemistry, 2005, 53, 2574-2580.	5.2	203
42	Characterisation of Spanish thyme honeys by their physicochemical characteristics and mineral contents. Food Chemistry, 2004, 88, 537-542.	8.2	177
43	Optimization of an HPLC-HG-AFS method for screening Sb(v), Sb(iii), and Me3SbBr2 in water samples. Journal of Analytical Atomic Spectrometry, 2002, 17, 1400-1404.	3.0	23
44	Optimization of an extraction method of aroma compounds in white wine using ultrasound. Talanta, 1999, 50, 413-421.	5.5	64
45	A Bilogarithmic Method for the Spectrophotometric Evaluation of Acidity Constants of Two-Step Overlapping Equilibria. Analytical Letters, 1993, 26, 163-181.	1.8	3
46	Spectrophotometric evaluation of acidity constants of two-step overlapping equilibria with application to the isonicotinic acid system. Microchemical Journal, 1987, 35, 206-217.	4.5	3
47	Spectrophotometric evaluation of acidity constants of isonicotinic acid. International Journal of Pharmaceutics, 1986, 34, 81-92.	5.2	11
48	Numerical evaluation of overlapping acidity constants from the ratio of absorbances at two wavelengths. Mikrochimica Acta, 1986, 88, 395-406.	5.0	6